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APPLICATION NO).	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.
10/001,497		11/14/2001	Leola Henry	PIL0123/US	3217
33072	7590	10/20/2004		EXAMINER	
KAGAN			TRAN LIEN, THUY		
SUITE 200, MAPLE ISLAND BUILDING 221 MAIN STREET NORTH				ART UNIT	PAPER NUMBER
STILLWA	STILLWATER, MN 55082			1761	
				DATE MAILED: 10/20/2004	1

Please find below and/or attached an Office communication concerning this application or proceeding.

		Application No.	Applicant(s)					
		10/001,497	HENRY ET AL.					
Office A	Action Summary	Examiner	Art Unit					
		Lien T Tran	1761					
The MAILIN Period for Reply	The MAILING DATE of this communication appears on the cover sheet with the correspondence address Period for Reply							
THE MAILING DA - Extensions of time may after SIX (6) MONTHS - If the period for reply sp - If NO period for reply is - Failure to reply within th Any reply received by th	TATUTORY PERIOD FOR REPLY TE OF THIS COMMUNICATION. be available under the provisions of 37 CFR 1.1 from the mailing date of this communication. recified above is less than thirty (30) days, a reply specified above, the maximum statutory period we set or extended period for reply will, by statute the Office later than three months after the mailing strent. See 37 CFR 1.704(b).	36(a). In no event, however, may a reply be time within the statutory minimum of thirty (30) days will apply and will expire SIX (6) MONTHS from a cause the application to become ABANDONE	nely filed s will be considered timely. the mailing date of this communication. D (35 U.S.C. § 133).					
Status								
	to communication(s) filed on 20 Se							
2a) ☐ This action is	,	action is non-final.						
	Since this application is in condition for allowance except for formal matters, prosecution as to the merits is closed in accordance with the practice under <i>Ex parte Quayle</i> , 1935 C.D. 11, 453 O.G. 213.							
Disposition of Claims	3							
4a) Of the ab 5) ☐ Claim(s) 6) ☒ Claim(s) <u>1-1</u> 7) ☐ Claim(s)		vn from consideration.						
Application Papers								
9)☐ The specification is objected to by the Examiner.								
	☐ The drawing(s) filed on is/are: a)☐ accepted or b)☐ objected to by the Examiner.							
	not request that any objection to the	- ' '	, <i>,</i>					
<u></u>	drawing sheet(s) including the correct eclaration is objected to by the Ex	• • • • • • • • • • • • • • • • • • • •						
Priority under 35 U.S.	.C. § 119							
12) Acknowledgn a) All b) S 1. Certific 2. Certific 3. Copies	nent is made of a claim for foreign Some * c) None of: ed copies of the priority documents ed copies of the priority documents of the certified copies of the priority documents ation from the International Bureau and detailed Office action for a list of the detailed Office action for a list of the certified copies of the priority documents.	s have been received. s have been received in Application ity documents have been receive i (PCT Rule 17.2(a)).	on No ed in this National Stage					
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Attachment(s)	O' + (DTO 200)	" 						
Notice of References Notice of Draftspersor	Cited (PTO-892) n's Patent Drawing Review (PTO-948)	4) LI Interview Summary (Paper No(s)/Mail Da						
	e Statement(s) (PTO-1449 or PTO/SB/08)		atent Application (PTO-152)					

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Claims 1-16 are rejected under 35 U.S.C. 103(a) as being unpatentable over Kuechle et al in view of Hahn et al.

Kuechle et al disclose a dough used to prepare cut biscuits, drop biscuits, dumplings etc... The dough is shelf stable at freezing temperatures. The dough comprises about 30-51 weight percent flour, about .5-4 weight percent protein supplement, about 5-28 weight percent fat, about .5-12% sugar, about 1-5% leavening agent and water. The flour to water ratio is in the range of between about 2:1 to 1:1. Humectant is added to the dough to provide a water activity of less than .97. (see col. 3 lines 35-40, col. 4, col. 5 lines 15-16, col. 6 lines 50-54, col. 9 lines 1-5)

Kuechle et al do not disclose the frozen of biscuit having a smear layer, the weight of the biscuit as in claims 5-8, the smear flavor as in claims 9-15.

Hahn et al disclose dough product incorporating filling. The filling comprises fat, sugar, and flavorants. The sugar can be corn syrup solid, brown sugar, maple sugar, molasses, sucrose etc.. and mixtures of these sugars. The flavorants include spices, cream cheese, orange, fruit, fruit extract, cinnamon etc.... The fillings are used in conjunction with doughs to provide filled dough products. The fillings can be utilized with any type of dough to form any dough product that is desirably filled. The filled dough product is frozen. Examples of dough products include biscuits, croissants, scones, dinner rolls etc.. The filling has a water activity of at least about .725.(see columns 4-12 and example 1). Example 3 shows the a filled dough product is formed by spreading the filling on the dough sheet and rolling the filled dough sheet to form rolled dough product which is stored and baked before consumption.

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It would have been obvious to one skilled in the art to use the filling as disclosed in Hahn et al in the dough product of Kuechle et al when desiring to make a filled dough product having different taste, texture and flavor. Hahn et al disclose any dough formulation, including biscuit, can be used with the filling. It would have been obvious to add different flavoring materials depending on the flavor wanted for the product. For example, if a cheese filling is wanted, it would have been obvious to add cheese flavor. It would also have been obvious to make the product in any size desired; this would have been an obvious matter of choice. It would also have been obvious to use margarine or butter as the fat source if such taste is desired. It is notoriously well known to use butter or margarine as a fat source. Kuechle et al disclose the dough product can be thawed and stored in the refrigerator for about 1-7 days. Thus, if one does not want to store the dough in the refrigerator, it would have been obvious to bake the dough without thawing. The Kuechle et al dough does not need to be proofed before baking.

The argument and affidavit filed on Sept. 20, 2004 are moot in view of the new rejection.

Any inquiry concerning this communication or earlier communications from the examiner should be directed to Lien T Tran whose telephone number is 571-272-1408. The examiner can normally be reached on Tuesday, Wednesday, and Friday.

The fax phone number for the organization where this application or proceeding is assigned is 703-872-9306.

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Tuesday, October 19, 2004

TTEN TRAN PRIMARY EXAMINER

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